

10 & 11 OCTOBER 2026

27th
édition

THE PROGRAMME

La FÊTE du VENTRE

et de la GASTRONOMIE
NORMANDE



Vitrines
de Rouen

Association des Commerçants
et Artisans de Rouen



Normandy goose
and her goslings.



WELCOME TO THE 27th

FÊTE^{du} VENTRE

et de la GASTRONOMIE
NORMANDE



The Fête du Ventre, a story of passion

Celebrated in Rouen since the 1930s, the Fête du Ventre was given a new lease of life **in 2000 thanks to the Rouen Conquérant association**. Local shopkeepers and food lovers revived the tradition to showcase Normandy's products and know-how. Their commitment gave rise to the popular event we know today.

Now organized by **les Vitrines de Rouen**, the Fête du Ventre & de la Gastronomie Normande returns on **October 10 and 11, 2026 in the heart of Rouen**. **Free and open to all**, it will bring together producers, farmers, artisans and restaurateurs from the **five Normandy départements** in a friendly, food-loving atmosphere.

In Rouen, **UNESCO Creative City of Gastronomy**, the festival brings Normandy's culinary heritage to life and honors those who pass it on. After welcoming **137,000 visitors in 2025**, this year it will host nearly 180 exhibitors across 12 zones in the city center.

2026 edition partners



WHAT'S NEW 2026



ZONE

11

p. 21

Educational farm
square Verdrel

ZONE

11

p. 21

Organic Village
esplanade Marcel-Duchamp

Cooking demonstrations
place du Vieux-Marché

ZONE

8

p. 16-17



NOT TO BE MISSED

ZONE

8

p. 17

Le Village Cauchois
place du Vieux-Marché

Bienvenue à la Ferme
place Foch

ZONE

3

p. 9-10

Electricity and gas heritage
place de la Pucelle

ZONE

7

p. 15

Normandy menus from the restaurants
of the Espace du Palais

ZONE

12

p. 24-25



AND FOR THE ATMOSPHERE...

The Fête du Ventre is also a big, festive and friendly celebration for all. Throughout the weekend, **Agogo Percussions** will liven up the streets with its drumming, bringing energy and good cheer to the event.



Plan Fête du Ventre de Rouen 2026

Echelle 1:2 000

Quais de Seine

- ← (P) Parking Square des Arts
- ← (P) Parking Opéra
- ← (M) Métro Théâtre des Arts
- ← (Toilettes) Toilettes

- (P) Parking Cathédrale
- (P) Parking Saint-Marc

Toilettes

Cathédrale
Rouen à Table

PLACE DE
LA PUCELLE

(P) Parking
de la Pucelle

ZONE 7

ZONE 6

ZONE 1

ZONE 2

ZONE 3

Point
information

PLACE DU
MARÉCHAL FOCH

Palais
de Justice

ZONE 9

ZONE 8

Toilettes

PLACE
VIEUX M

Rue du Vieux-Palais

Rue de la Vicomté

Rue du Gros-Horloge

Rue Jeanne d'Arc

Rue du Gros-Horloge

Rue Thouret

Rue aux Juifs

Rue aux Ours

E DU
MARCHÉ



Online map

Rue de Croisne

**Parking
du Vieux Marché**

Rue Jeanne d'Arc

Zone 1 p. 6

Zone 2 p. 8

Zone 3 p. 9-10

Zone 4 p. 11

Zone 5 p. 12

Rue Rollon
Rue Guillaume le Conquérant

Zone 9 p. 18

Zone 10 p. 19

Square Verdrel
Esplanade Marcel Duchamp

Zone 11 p. 20

Ferme
pédagogique p. 21

Rue aux Ours
Place de la Pucelle
Place du Vieux Marché

Zone 6 p. 14

Zone 7 p. 15

Zone 8 p. 16-17

Espace du Palais

Zone 12 p. 24-25

ZONE 10

Rue Guillaume le Conquérant

Rue Ecuyère

Rue Jeanne d'Arc

ZONE 4

Rue Jeanne d'Arc

ZONE 5

Métro
Palais de Justice

Rue Percière

Rue Saint-Lô

Rue de la Poterne

ZONE 12

ESPACE
DU PALAIS

Gare SNCF

Parking
Gare de Rouen

Gare SNCF

Toilettes

Square
Verdrel

Parking
Espace du Palais

ESPLANADE
MARCEL DUCHAMP

Allée Eugène Delacroix

ZONE 11

Musée des Beaux-Arts

Parking
Espace du Palais

Parking
de l'Hôtel de ville

Hôtel de Ville

GMCRUSTACÉS

Seller of Dieppe scallops and marinated scallop skewers.

- 76 - Dieppe

CHÂTEAU DE RIEUX

Artisan hypocras producers: a wine-based aperitif flavored with spices and honey, with natural fruit and flower aromas.

- 76 - Caudebec lès Elbeuf

LE MOULIN AUX ABEILLES

Bee farm: honeys.

- 61 - Utanges le Lac

PATRICK LÉNAULT

Artisan charcutier and black pudding maker.

- 61 - Berjou

FERME DE LA QUESNE

Cheese producer: tomme, wheel cheese, raclette.

- 76 - Bois Héroult

BOULANGERIE BASTIEN

Artisan pastry chef: cookies, donuts, viennoiseries, cookienous, and the apple-based "rouennais".

- 76 - Rouen

FERME DU GROS CAILLOU

Farm products: apple balsamic, Normandy mustards, pork terrines.

- 27 - Vannecroq

BRASSERIE BAKPAKER

Craft brewery: draft and bottled beers.

- 76 - St Saëns

JULIANE TRAITEUR

Local caterer: Normandy-style aligot, Viking sandwich, homemade fries and sausages, local cider and juices.

- 76 - Ernemont sur Buchy

ATELIER MK CRÈMERIE

Artisan creamery using Jersey cow milk: yogurts, skyr, butters.

- 76 - Arques la Bataille

FERME DE MAUGIS

Goat farmer in the heart of the Perche. Farm products: goat's milk tommes.

- 61 - Cour Maugis sur Huisne

**FOURNEAUX & FILS**

Bee farm: gingerbread, nonnettes, sweets, pollen, nougats.

- 76 - St Nicolas d'Almermont

WHISKY AUGUSTE RICOUARD

Farmer: whisky produced on the farm.

- 76 - Fontenay

MAISON VATELIER

Artisan baker and pastry chef: confectionery, viennoiseries, pastries.

- 76 - Rouen

CONFITURE NICOLAS LE MEUR

Producer and maker of jams, coulis, fruit jellies & fruit juices.

- 76 - Mesnil sous Jumièges

GONZALEZ

Helium balloons for sale.

- 76 - Tocqueville en Caux



NORMANDY ARTISAN & ORGANIC CREAMERY



Mélanie Kerjan set up her Atelier MK Crèmerie near Dieppe. On site, she makes ORGANIC products from JERSEY cow milk, renowned for its remarkable qualities.

Her products are handcrafted to bring out the flavors and benefits of this exceptional milk.

Look out for her buttercup-yellow butter and her mild, creamy skyr, naturally rich in protein.

The cows are fed on grass or green hay thanks to the on-farm hay dryer: no corn silage.

You can find her products in delicatessens, farm shops, and on the tables of prestigious restaurants and bakeries.

L'Atelier MK Crèmerie is a young venture that plans to grow in order to showcase a region, a craft and its high-quality products.

Stop by for a chat and discover her product range ZONE 1, Mélanie will be delighted to chat with you.

 @ateliermkcremerie
 L'Atelier MK Crèmerie
 melanie.kerjan@gmail.com
 Tel. 06 98 51 81 38



FABIEN DECURE

Seller of scallops and scallop skewers.

76 - Dieppe

LES FRAISES DE GLISOLLES

Grower-producer: strawberries, raspberries and related products (jams, coulis, syrups and sparkling drinks).

27 - Glissoles

CAVES JEANNE D'ARC

Independent wine and spirits merchant since 1961: calvados, pommeau, gin, rums, whisky, vodkas, liqueurs, cider and Normandy

76 - Rouen

L'ATELIER G

Artisan biscuits and confectionery: Sablés de Rouen, Paillettes Gourmandes, apple jellies and Bonbons Barnier.

76 - Rouen

LES CHÈVRES DE STÉPHANIE

Goat farm in the heart of the Pays de Bray: farmhouse goat cheeses.

76 - St Saire

FERME DE CUTESSON

Grower-producer: AOP Pays d'Auge cider, apple juices and sparkling apple drinks, perry, pommeau, calvados, brandies, poirineau, cider vinegar and apple balsamic.

61 - Vimoutiers

BRASSERIE CO-KOT'

Craft brewer.

76 - St Léger du Bourg Denis

HUÎTRES DEZENCLLOS

Oyster farmer: oysters to eat on site or take away.

50 - St Vaast la Hougue

LES TORREFACTEURS NORMANDS

Rouen coffee roaster: artisan roasting of coffees from around the world; coffee and tea sales and tastings.

76 - Rouen

MAISON DEMEULES

Artisan chocolatier: chocolates, confectionery and pralines.

76 - St André sur Caillay

FERME BOULANGERIE OZIACUS

Cereal farm and farmhouse bakery

14 - Ouesy

FROMAGERIE DU VIEUX MARCHÉ

Cheesemonger and affineur. Selection of Normandy and French cheeses, cellar-aged, plus dairy products.

76 - Rouen

DAME CAKES

Old-fashioned cakes made with our grandmothers' know-how: loaf cakes, tarts, crumbles, madeleines and shortbreads.

76 - Rouen



VIVIER KOT

Trout farmer and processor since 1929: smoked trout, trout roe, soups and rillettes.

76 - Vatierville

DU PRÉ AU LAIT

Farm dairy producer: cheeses, yogurts, dessert creams, pressed cheeses and creamy flaxseed cheeses.

27 - St Maclou

LES MINIS DE L'ARBALÈTE

Farmer and donkey milk producer. Farm products: items made from medicinal and wild plants and donkey milk.

76 - St Maclou de Folleville

LA SÈVE DE BOULEAU DU PAYS DE BRAY

Birch sap harvester. 1L bottles for sale, blonde beer made with birch sap

76 - Smermesnil

LA CAILLE DE CAUX

Quail breeder. Farm products: quail kumpir, fresh eggs. Egg-cooking demonstration.

76 - Luneray

LUVAL NORMANDIE

Bakery, pastry shop, caterer.

76 - Rouen

BUENUT'S

Buenut's hazelnut cream, made in Normandy.

76 - Rouen

L'ESCARGOT DU MONT RÉAL

Snail farm. Farm products: fresh processed snail products.

76 - Beauvoir en Lyons

FERME DE LIFFREMONT

Dairy farmers for 4 generations: farm yogurts and milk.

76 - Mauquenchy

FERME D'HERMESNIL JADORELECOCHON.COM

Cereal grower, pig farmer and on-farm charcutier. Farm products: raw, cooked, smoked and cured pork, and preserves.

76 - Grigneuseville

DOMAINE DE MERVAL

Growers and processors in the Pays de Bray: AOP Neufchâtel, AOC Calvados, AOC Pommeau de Normandie, cider and apple juice.

76 - Bremontier Merval

FERME BRASSERIE NORTHMAEN

Farm producer of Normandy beers and whiskies.

76 - La Chapelle St Ouen

MAISON LENFANT

Rotisserie and ready-made dishes.

27 - Pitres

BRASSERIE LA GODÈNE

Mixed farmer and craft brewery. Sale and tasting of draft and bottled beers, biscuits made from brewer's spent grain.

76 - Terres de Caux

CHÈVRERIE LA PETITE CAULETTE

Goat farmer. Goat's milk dairy products: fresh and aged cheeses, tomette, yogurts, faisselle.

76 - Petit Caux

FERME DES NOISETIERS

Mixed crop and dairy farm. Farm-made ice creams and sorbets.

76 - Bois Himont

FERME DE BONNETÔT

Producer of brandies and apple juice aperitifs. Brandy gold medal, Lyon 2025

76 - Tôtes

CIDRERIE DU PETIT CLOS

Cider and cider vinegar producer.

76 - Le Caule Ste Beuve

BIENVENUE À LA FERME

Network of short-supply-chain producers and agritourism. Farm products sold direct or through short supply chains.

Normandy

FERME DES BUSPINS

Family cereal farm. Farm products: stone-ground flours, rapeseed and sunflower oils, durum wheat pasta, green lentils and lentil chips.

27 - Daubeuf près Vatteville

ACTIVITY

Bienvenue à La Ferme



At the Bienvenue à la Ferme stand: enjoy games and activities on the theme of Normandy farming.

The Bienvenue à la Ferme network is France's leading network for direct farm sales and farm visits.

Back-to-school tip: take home your free guide, offered for the Fête du Ventre, featuring the best places for local products, as well as farms, events, riding centers and horticulturists near you.



CHAMPI EN SEINE

Mushroom grower: brown button mushrooms, oyster mushrooms, shiitake. Grown underground in the Dieppedalle-Croisset quarry.

76 - Déville lès Rouen

LES VERGERS DU RONCERAY

Fruit grower in the Seine valley: apples, pears, quinces, cherries and berries. Apple juices and sparkling apple drinks from their

76 - Bardouville

LES ATELIERS D'ETRAN

Makers of Dieppe apple caramel.

76 - Martin Église

FERME DE L'ÉCUREUIL

Lamb farmers and fruit growers. Farm products: apple juices and sparkling apple drinks, sparkling elderflower, meat terrines and tastings.

27 - Apperville Annebault

L'ÉLEVÉUR D'ABELLES - LEMAISTRE

Beekeeper committed to preserving the Normandy black bee. Honeys and hive products: sweets, nougats.

76 - Lamberville

VIGNOLE LEPRINCE

Wine estate. Normandy white wines.

27 - Bourg Achard

MAISON HÉRON PÈRE ET FILLES

Master artisan pastry chef and baker. Specialty: Normandy flan.

27 - Louviers

BRASSERIE DU ZINK

Unfiltered, unpasteurized, bottle-conditioned Normandy craft beers.

76 - Pavilly

FERME DU MAROIN

Watercress and potato growers.

76 - Biville la Baignarde

CIDRE FOURNIER

Craft cider house. Products: cider and apple juice.

61 - La Lacelle

LES THÉS DE MATHILDE

100% natural teas and infusions made with real fruit and flowers.

76 - Yvetot



LE PHILOU NORMAND

Master artisan butcher making handcrafted products and terrines: dry sausages, smoked meats, tripe, black pudding, preserves. World champion of tripe à la mode de Caen 2022 and 2023.

14 - Cagny

ÉTUDIANTS DU LYCÉE HÔTELIER GB

Student association offering products made by students of the hospitality school.

76 - Canteleu

CRUSTAFRAIS

Seafood processor.

76 - Martin Église

FERME DU COEUR NORMAND

Producer of Le Coeur Normand cheese and yogurts.

76 - Nesle Hodeng

SKINFAXI BOUILLOTTE AUGERONNE

Craft distillery using Normandy grain. Vodka and whisky production.

14 - St Pierre des Ifs

L'ESCARGOT DU MONT RÉAL

Snail farm. Farm products: fresh processed snail products.

76 - Beauvoir en Lyons

LES BOCAUX DE L'EPTÉ

Artisan preserves made with products from local breeders and growers.

27 - Bazincourt sur Epte

LES COCHONS SONT DANS LE PRÉ

Bayeux pig farm. Farm products: dry sausages, chorizo, retail cuts, terrines. Sharing boards and hot dogs.

61 - St Ouen de Secherouvre

FERME DU CRU DE BRUQUEDALLE

Grower-producer: cider, calvados, pommeau, apple juice, liqueurs, brandies, cider vinegar.

76 - La Chapelle St Ouen

FLAVEUR DES SENS

Ancestral 15th-century recipes: douillons, karé with herbs and fruit, bara fruits, wild flower and fruit confits.

50 - Champrepus

PARIS NORMANDIE

Daily newspaper of the Normandy region. Activities throughout the event.

76 - Rouen

LES RUCHERS DE NORMANDIE

Beekeeper-producer. Products: honeys, vinegars, nougats, gingerbread, jams.

27 - Gisay la Coudre

DOMAINE DUCLOS-FOUGERAY

Grower and processor. Cider house and distillery in the heart of the Pays de Bray.

76 - St Michel d'Halescourt

CUISINE SUCRÉE - CHOCOLATERIE

Artisan pastry chef and chocolatier. Epicure d'Or award for her marshmallow bear.

76 - Bihorel

MIR'YAMM LA NORMANDIE

Artisan processor. Plant-based spreads and soups from short supply chains.

27 - Vascœuil

LES POTES AU LAIT

Sheep farmer and sheep's milk producer. Farm products: cheeses and yogurts

76 - Roncherolles sur le Vivier

BRASSERIE LES DEUX AMANTS

Craft beers. Products: draft beers, draft cider, fruit juices and craft sodas.

27 - Val de Reuil

BIOCOOP ROUEN JEANNE D'ARC

City-center grocery showcasing organic and local products.

76 - Rouen

DÉLICES D'AFRIQUE ET D'ICI

Ready-made dishes for an authentic culinary journey between Africa and Normandy.

76 - Rouen

EURL CARLIN

Distiller and producer of Calv'arrangé.

14 - Fontenay le Pesnel

CHANT DES GOURMANDS

Artisan pastry chef. Products: indulgent cookies, fudgy brownies, apple-cavados cookies, Normandy apple cakes.

76 - Buchy

CHEZ CÉLINE FUMAGE

Artisan seafood smokehouse: smoked salmon, string-smoked salmon, smoked shrimp.

76 - Dieppe

ACTIVITY

Paris-Normandie

Local culinary talent in the spotlight with Paris Normandie at the Fête du Ventre

Take part in our **big contest for a chance to win tickets to the Salon Gourmand de Rouen and attend the final of the Recipe Competition.**

Want to **take part and maybe win up to €2,500 in prizes?**

Come and meet the winners of Paris Normandie's Etoiles Gourmandes at our stand. Throughout the weekend, these local gems will let you discover and taste their products.

PARIS NORMANDIE

The Brewery **LES DEUX AMANTS** is coming to the *fête du ventre!*



Hear ye, hear ye, lovers of fine brews!

Nestled in Val-de-Reuil, a stone's throw from the noble city of Rouen, the Deux Amants brewery produces a wide selection of dry, aromatic beers.

Blonde, amber, dark, fruity, IPA, NEIPA: **there's something for every taste!**

- Organic, local craft beers
- Quality ingredients, unfiltered and unpasteurized
- A unique and joyfully offbeat visual identity
- A touch of the Middle Ages, a good dose of talent, a zest of poetry and plenty of hops

*Come raise a glass at our tavern
during the Fête du Ventre!*

Come discover our world, taste our beers and meet the cheerful brewers behind our hoppy potions.



SCEA DE L'ANDELLE

Dairy farmer. Farm products: yogurt, skyr, milk desserts, milk, crème fraîche.

27 - Perruel

**MOUCHE À MIEL DU PAYS DE CAUX**

Professional beekeeper: honey, sweets, gingerbread, honey madeleines.

76 - Biville la Baignarde

ROI DU CARAMEL

Artisan business making traditional Normandy caramels using time-honored methods.

27 - St Aubin du Thenney

FERME DE LA PRIODIÈRE

Dairy farmer. Farm products: raw cow's milk farmhouse cheeses.



50 - Montpinchon

DOMAINE FOURMOND LEMORTON

Cider farm for 4 generations. Products: AOP Poiré Domfront, farmhouse cider, AOC Pommeau de Normandie, AOC Calvados Domfrontais, pear aperitif, apple juice, pear juice.

61 - Mantilly

**LE BEC FIN VRAIVILLAIS**

Duck farmer and foie gras producer.

27 - Vraiville

LES DOUCEURS DE BIBI

Artisan jams and biscuits.

76 - St Saëns

MICROBRASSERIE DE L'ANDELLE

Producer of "Pont Saint Pierre" craft beers.

27 - Pont St Pierre

**LA BERGERIE DU HAMEAU JOYEUX**

Dairy sheep farmers. Farm products: cheeses, yogurts and ice cream.

76 - Auzouville Auberbosc

ÉLEVAGE DE LA FRASERIE

Duck farmer and foie gras producer.

50 - Bricquebec

PIERRE VERDIÈRE

Seller of Les Roches Blanches sausages from Cany-Barville.

76 - Bois d'Ennebourg

FRANC-TIREUR

Craft distillery, from grain to bottle: spirits, whisky, rum, gin, pastis, liqueur.

76 - Franqueville St Pierre



LA GRANGE SAINT ETIENNE

Farmer and producer of pasta, oils, wheat and buckwheat flour, seeds, sweet biscuits and savory snack crackers.

76 - Martin Église



LA FERME DE L'OURS

Producer: aromatic and medicinal plants, essential oils, floral waters and artisan syrups.

50 - Tessy Bocage



LES RUCHERS DE SICÉLANTIS

Beekeeper in organic conversion: honeys and hive products, unheated, unstirred and unblended.

76 - Vatteville La Rue



LA QUESNE, FERME ET FROMAGERIE

Farm producer: organic cheeses (tomme, wheel cheese, raclette), cut to order, and tasting cones to take away.

76 - Bois Héroult



COULEUR CAFÉ

Master artisan roaster: regional coffees and teas, chocolate; sales, tastings and coffee and tea workshops.

76 - Rouen

BRASSERIE RAGNAR

Normandy craft brewery: beers inspired by 9th-century recipes, brewed using traditional methods.

76 - Oissel



LE BOUQUET NORMAND

Master artisan smoker in Fécamp: a family business for 5 generations, specializing in smoked fish and preserves.

76 - Fécamp



ACTIVITY

ASPEG de Rouen

At the Fête du Ventre, ASPEG (Amicale de Sauvegarde du Patrimoine Électrique et Gaz) invites you to take a little trip back in history!

Come and discover a surprising collection of old objects, appliances and posters related to gas and electricity.



A fun and original activity for young and old, exploring the skills and heritage of days gone by!

CHIPS LA 76

Grower and processor: kettle-cooked artisan chips from potatoes grown on the family farm, with no coloring or preservatives and lightly salted.

76 - Allouville Bellefosse

LES GOURMANDISES DU CHÊNE

Artisan bakery and pastry shop: traditional and specialty breads, creative and indulgent viennoiseries and pastries.

76 - Allouville Bellefosse

SAFRAN DE CAUX

Saffron producer: growing and producing saffron threads.

76 - Harcanville

LA HALLE D'ANTAN

Greengrocer. Fruit, vegetables and fruit preparations.

76 - Yerville

LA FROMAGERIE DU PETIT FRÉVILLAIS

cheeses, including Camembert du Petit Frévilais, cream, butter and plain yogurts.

76 - Saint Martin de l'If

LES DOUCEURS D'EUGÉNIE

Goat farm producing goat's milk cheeses and ice creams.

76 - Grémonville

LA CAVE DE JO

Wine and beer merchant. Products: l'Yvetotaise beer.

76 - Yvetot

L'AUBERGE DU VAL AU CESNE

Inn offering flaxseed crêpes made on site with local, short-supply-chain ingredients.

76 - Croix Mare

CHEZ JEANNETTE

Brasserie serving traditional Pays de Caux dishes made from local produce.

76 - Autretot

ARCAUX

The ESAT ARCAUX farm unit combines vegetable and fruit growing. Products: fruit juices, alcohol-free sparkling drinks, cider, unusual spreads.

76 - Bois Himont

COOKING DEMONSTRATIONS

Cooking demonstrations led by the Ordre des Canardiers, the Disciples d'Escoffier and the Toques Normandes.

Normandy

LA MARE AUX POMMES

Cider house from the Pays de Caux. Products: draft cider and apple juice by the glass, bottled ciders, infused juices, cider vinegar, Normandy aperitif.

76 - Carville Pot de Fer

LE CLOS D'ESTAIN

Traditional clos-masure apple orchard offering dry cider, apple aperitif, cider vinegar and cider brandy.

76 - Touffreville la Corbeline

BISCUITS DE CAUX

Traditional handmade biscuits from the Pays de Caux.

76 - Berville en Caux

JG SPORTS EVENTS

Smoothie bike activity.

76 - Quevillon

LA CUISINE DE CAROLINE

Local caterer offering Normanflette and Vallée d'Auge chicken.

76 - Déville Lès Rouen

ARNAUD LEVASSEUR

Beekeeper with 300 hives in the Eawy forest: honey, gingerbread, nonnettes, nougat, spreads, fruit jellies, praline.

76 - Saint Saëns

CHARLOTTE ET ERNESTO

Artisan biscuit maker: sweet and savory shortbreads, cookies, cereal bars, granola and a gluten-free range.

76 - Rives en Seine

LES 3 POMMES EPAGNOLES

Artisan apple juice pressing, plus far'pommes, Normandy butter biscuits, walnut oil, walnut flour and savory snack biscuits.

27 - Épaigues

FERME DES HEIRBES LIBRES

Aromatic and medicinal plants grown with animal traction. Herbal teas, herbs, kefirs, iced infusions and oxmels (cider vinegar + honey + herbs).

27 - Morainville Jouveaux



ACTIVITY

Le Village Cauchois

Le Village Cauchois brings together some fifteen producers and restaurateurs from the Pays de Caux to share the flavors and know-how of the area: dairy products, apple juice, ciders and beers, biscuits, saffron... not forgetting the must-try Chips LA 76. This year, the apple and Pays de Caux Cider take center stage in a new space dedicated to tastings and to discovering the AOP process.



Coach travel from the Pays de Caux

Les Cars Hangard run a round trip to Rouen from Yvetot, Doudeville and Yerville, priced at €9 for adults and €5 for children, thanks to the support of the Yvetot Normandie and Plateau de Caux intermunicipal communities.

Ticket booking: www.cars-hangard.fr

ACTIVITY

Cooking demonstrations

New in 2026: Place du Vieux-Marché hosts a space dedicated to cooking demonstrations and passing on culinary skills.

Chefs from the Ordre des Canardiers, the Disciples d'Escoffier and the Toques Normandes will share their passion and skills through demonstrations featuring Normandy products and cuisine.



MAISON DUPONT MOUTARDIER

Artisan mustard maker using mostly Normandy-grown mustard seeds and cider vinegar.

76 - Martin Église

BAYEUX CONFISERIE

Old-fashioned berlingots, lollipops, caramels and nougats.

14 - Bayeux

CIDRIERIE MOUSSE

Apple grower: cider, apple juice, vinegar, Normandy aperitif. Plus an apple-pressing demonstration at the stand.

76 - Rouen

LES RUCHERS DU BOCAGE VIROIS

Beekeepers with 500 hives, some of them migratory: honey, gingerbread, nougat, pollen, sweets.

14 - Vire

DÉLICIES D'AUTREFOIS BISCUITERIE

Farmer, miller and biscuit maker. Authentic biscuit recipes revisited, using sustainable farming.

50 - St Jean Des Champs

ESCARGOTS DE BROTONNE

Snail farmer: fresh and frozen snails, and hot dishes.

76 - Yébleron

LE PETIT MINOTIER

Bakery with gluten-free options: breads, viennoiseries, biscuits.

76 - Darnétal

TRAITEUR LEYA

Caterer offering home-style Lebanese cuisine made on site.

76 - Rouen

EMMANUEL LÉVÊQUE

Oyster farmer offering Isigny oysters.

14 - Grandcamp Maisy

GAEC DU SUREAU

Producers of AOP Neufchâtel, AOP cream, butter and raw milk.

76 - Neufbosc

AUX GOURMETS D'ITALIE

Caterer and delicatessen dedicated to Italian cuisine for nearly 40 years.

76 - Rouen

FAMILLE MARY

French beekeeper offering exceptional honeys, royal jelly, pollen, honey treats and gingerbread.

76 - Rouen

**BOULANGERIE PÂTISSERIE D'YMARE**

Artisan baker, pastry chef and chocolatier for 12 years, using local products and traditional methods.

76 - Ymare

CHÈVRIERIE DES P'TITS LOUPS

Goat farm producing dairy products.

27 - Cauverville En Roumois

CLÉMENT CREVEL

Fruit growers for 3 generations on the Seine valley fruit route.

76 - Le Mesnil Sous Jumièges

MAISON LESOUEF

Artisan maker of genuine Vire andouille, smoked ham and pork tenderloin, country pâté, pork rillettes, andouillette, black and white pudding, tripe.

14 - Valdallière

CONFITURES D'ANNE-SOPHIE

Artisan jam maker: rhubarb, apple-calvados, apple-caramel, blueberry, blackberry, redcurrant.

76 - Pavilly

FERME DU LOTEROT

Artisan liqueur maker and producer for 40 years. Specialty: Crème de Calvados. Infused Calvados, liqueurs, and Calvados and apple juice aperitifs.

14 - Cahagnes

SAVEURS GOURMANDES

Delicatessen offering local, artisan products from short supply chains.

76 - Rouen

BOUCHE BÉE

Snack counter using fresh, seasonal produce and a baker's know-how.

76 - Rouen

VILLENEUVE

Oyster and seafood bar.

76 - Rouen

MA BOULANGERIE

Meilleur Ouvrier de France offering specialty breads, pastries and brioches.

76 - Rouen

AU POULET NORMAND

Rotisserie offering marinated tenders with 3 breadcrumb coatings, fried camembert and cordon bleu rolls.

76 - Rouen



LE BECQ EN L'AIR

Artisan producer of natural syrups and juices in the heart of the Pays d'Auge.

14 - Livarot Pays D'Auge

FERME DES PEUPLIERS

Family farm since 1947 offering farmhouse dairy products, including the must-try Ferme des Peupliers yogurt.

27 - Eure

ARPEMENTS DU SOLEIL

Pioneering Normandy vineyard offering IGP Calvados-Grisy white and red wines.

14 - Vendeuvre

HUËTE'CA

Producer of peanut butter made in Normandy.

76 - St Saëns

LA TOME DU VERNAY

Handmade raw cow's milk tomme and free-range farm poultry.

14 - St Paul Du Vernay

LA BERGERIE DE LA GÂTE

Sheep farm producing and selling sheep's milk cheeses.

76 - Mesnières en Bray

ALAMBIC ET COMPAGNIE

Farmhouse herbalist offering syrups, herbal teas, floral water and Bach flower remedies.

76 - St Saire

LA CONFITURE D'ALBERT

Artisan jam maker also offering chutneys and spreads.

27 - Corneville Sur Risle

NEOLOCO

Bakery and solar roasting offering snack seeds, honey seeds, flax flavors and "éveil résistant".

76 - Monville

DISTILLERIE C'EST NOUS

Micro-distillery offering craft spirits. Awarded best French gin in 2023.

14 - Colombelles

BRASSERIE ST JOSEPH

Craft brewer producing the St Joseph and Normand'Ale ranges.

76 - Le Havre

LE RUCHER DE BEAUMOUCEL

Artisan beekeeper since 2008 offering honey, pollen, gingerbread and honey sweets.

27 - Beuzeville

LA TEURGOULE DE JANVILLE

Tasting and sale of the classic Normandy dessert made with rice, milk, sugar and cinnamon.

14 - Cesny Aux Vignes

L'ATELIER D'EUGÈNE

Farmer, miller and baker, certified by the Collège Culinaire de France and voted Best Bakery in Normandy 2025.

76 - Épreville

ANDOUILLE ASSELOT

Traditional maker of handmade Andouille de Vire following the ancestral recipe.

14 - Vire

LA FERM'ENTENTE

A farm where apples and grains ferment. Products: apple juice, ciders, vinegars, brandies, beers, pulses.

76 - Saint Aignan sur Ry

L'ESCARGOT DU MONT FOSSÉ

Snail farmer for over 30 years. Products: snails in garlic-butter shells, mini bites, snail breads.

76 - Sommery

MAXIME LEROUX

Beekeeper with more than 200 hives. Voted best light honey in Normandy.

27 - Le Theil Nolent

FERME DE LA CHARTERIE

Producer of cider, rosé cider, pommeau, calvados, apple juice, cider vinegar, perry and cider jelly.

27 - St Aubin de Scellon

LA FERME DES 5 FRÈRES

Raw-milk farmhouse Camembert made using the traditional Normandy method, and cooked beef from our own farm.

76 - Terres De Caux

VIBES

Fast food combining street food and fine cuisine. Exclusive sandwiches created for the event.

76 - Rouen

FERME DE LA HOUSSAYE

Poultry farmer and producer for 30 years: duck, duck breast, foie gras, ready-made dishes, rillettes, terrines.

27 - Épaignes

VERGER DE BELAITRE

Orchard products: apples, pears, apple juice, sparkling apple drink, cider, vinegar, honey

76 - Quevillon

**MON JOLI BAZAR CHAMPÊTRE**

Farmer-herbalist specializing in Ecocert-certified aromatic and medicinal plants, handcrafted from seed to bottle.

27 - Bezu St Éloi

**MIEL SAUVAGE DE NORMANDIE**

Beekeepers working with black bees.

27 - St Laurent du Tencement

**SAVEUR SAUVAGE**

Producer of wild plant jams, syrups and jellies

76 - Montmain

**FERME COOPÉRATIVE MARCOTTE**

Artisan drinks made from heritage apple varieties.

76 - St Saire

**LES VERGERS DE BEAULIEU**

Farm specializing in fruit growing since the early 1950s.

76 - Bardouville

**APIWILLY**

Beekeeper from the Marais Vernier.

27 - Marais Vernier

**GAEC GENTY**

Farm producer of AOP Neufchâtel, yogurt and skyr.

76 - Richemont

**L'ESCARGOT DES FOURNEAUX**

First certified snail farm in Normandy.

27 - St Ouen du Tilleul

**CLÉMENT VARIN**

Family farm with standard apple trees in a silvopastoral orchard. Products: cider, apple juice, vinegar, aperitif and calvados.

76 - Le Thil Riberpré

**PESONS BIO**

Normandy and organic products in returnable containers: sweet and savory dry goods.

76 - Vieux Manoir

**LES POULETS DE GAËTAN**

Chicken farmer. Products: chicken rillettes and other processed products.

76 - Ste Croix sur Buchy

**INTERM'AIDE EMPLOI**

Market gardening

76 - Rouen

**RAPHAËL LEMONNIER**

Baker offering breads and brioches.

76 - Mont St Aignan

**ENAK DÉLICE**

Artisan preserves: soups, spreads, pickles, fruit purées, ketchup and other condiments

27 - Val de Reuil



ACTIVITY

Organic Festival



BIO
en NORMANDIE

Normandy organic comes to the Fête du Ventre!

New this year! Normandy organic joins the Fête du Ventre with an Organic Village dedicated to **organic farming and local initiatives**. Local producers, activities, games, quizzes and tastings will fill the weekend, featuring the **Bio Bus** as part of the **Tour de France du Bio**.

A great opportunity to discover the products and know-how of the people who keep organic farming alive in Normandy!



ACTIVITY

Ferme pédagogique des Droops

Big news for 2026! The Droops educational farm sets up in Square Verdrel **with more than 40 animals**: hens, ducks, geese, rabbits, goats, sheep, pigs... **Certified "Bienvenue à la Ferme"** and **"Tourisme & Handicap"**, it invites young and old to discover animals and farm life at the heart of the Fête du Ventre, for a **fun family moment**.



REPUBLIQUE FRANÇAISE



ROUEN À TAV ER !

GASTRONOMIE ET MUSIQUE

- 1 - FÊTE DU VENTRE
- 2 - DÉMONSTRATIONS
- 3 - PETITS-DÉJEUNERS
- 4 - ATELIERS
- 5 - RALLYES GOURMANDS
- 6 - COURS DE CUISINE
- 7 - GÔUTERS
- 8 - DINERS



Rouen
ville créative
Gastronomie

visiterouen.com

7-11 OCTOBRE 2026



ROUEN À TABLE: CHEF DEMONSTRATIONS AND WORKSHOPS

Saturday, October 10, 2 pm to 6 pm (*Place de la Cathédrale*)

At **2 pm**, the afternoon opens with “Casserole en musique”, an improvised piece performed by students from the Hanover music school and the Rouen Conservatory.

At **2:30 pm**, chefs from the **UNESCO Creative Cities of Gastronomy network**, along with Christophe Pacheco, Meilleur Ouvrier de France, and Killian Rosini, Meilleur Apprenti de France, **will give a cooking demonstration.**

At **4:45 pm**, it's time for the **apple tart competition awards ceremony** organized by the **Vitrines de Rouen.**

At **5:15 pm**, Christophe Cressent, Meilleur Ouvrier de France, and Thierry Demoget, **master duck chef**, will showcase two local specialties with a **demonstration of the Mirliton and Rouen-style duck (Canard à la Rouennaise).**

Finally, the afternoon will close at **6 pm** with the **rally awards ceremony** followed by a **concert by the Rouen Conservatory trombone ensemble.**

Free and open to all (*No booking required*)

ZONE 12

ESPACE DU PALAIS

New for 2026, this lets you extend the food experience beyond the festival stands. For the occasion, the restaurants of the Espace du Palais offer menus highlighting Normandy's products and flavors.

- Normandy croque-monsieur with camembert and apples.
- Pasta with a Neufchâtel sauce.



- One-third bottle of cider
- Pizza Normandia: camembert, Neufchâtel, apple and calva
- Dessert: thin apple tart with mascarpone and honey

L'ÉCHIQUIER

- Beef bourguignon
- Normandy tart



espacedupalais-rouen.com



Starters

- Normandy crispy parcel with Neufchâtel, andouille and Calvados-flambéed apples
- Chef's terrine with onion confit

Mains

- Spit-roasted pork, rich gravy and golden fries
- Rump steak (Normande breed), pepper sauce or sauce of your choice from the menu
- Chicken supreme with mushroom sauce, crushed potatoes
- 5A andouillette, wholegrain mustard sauce

Desserts

- Tiramisu with Calvados-flambéed apples
- Normandy tart with salted butter caramel
- Homemade chocolate fondant, custard sauce



SEOUL CHICKEN
POULTRY CORREIN

To share:

6 pieces: 2 Wings + 2 Tenders + 2 Soonsals

12 pieces: 4 Wings + 4 Tenders + 4 Soonsals

All the latest news from les Vitrines de Rouen!



Find a shop

Become a member

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vitrinesrouen.fr





Vitrines de Rouen

Association des Commerçants
et Artisans de Rouen

With a network of **410 member shops and artisans**, les Vitrines de Rouen brings together Rouen's retailers and craftspeople, represents them and works year-round to make our city center more attractive.

Activities, events, joint initiatives and friendly get-togethers punctuate the year to **bring Rouen to life, build connections and celebrate the people who keep its shopping heart beating.**

The Fête du Ventre is one of the major events run by our association. Above all, it is **a collective adventure**, made possible by the commitment of our teams and volunteers and the invaluable support of our partners.

All year round, with the support of our partners and volunteers, we offer free events open to all to showcase our city center.

Our upcoming events



December 2026



April 2027



May 6, 7
and 8, 2027



June 2027



September 19,
2027



September 30,
2027



October 9 & 10,
2027

**Shopkeepers, artisans and volunteers:
would you like to join our network?
Contact us through our website vitrinesrouen.fr**

An event organized by



Vitrines
de Rouen

Association des Commerçants
et Artisans de Rouen

With the support of



SEINE-MARITIME
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PARIS NORMANDIE



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